

# Villaggio Grille New Years Eve 2024

Four Course Champagne Toast Dinner \$100 PP  
~Add On Wine Pairing \$50 PP~

## First Course Choice of

She -Crab Soup

Novellum Chardonnay, France '22

-OR-

Apple Crisp Salad

Arugula, Butter Lettuce, Goat Cheese, Dried Cranberries, Toasted Pumpkin Seeds, Shaved Green Apple, Balsamic Blackberry Vinaigrette

Stoneleigh Sauvignon Blanc  
New Zealand '23

## Second Course Choice of

-Villaggio Crab Cake with Arugula  
House-made Lemon and Dill Tartar-  
Noble Vines Pinot Grigio, California '22

-Caprese Bruschetta-

Secateurs Chenin Blanc,  
South Africa '23

-Short Rib Ravioli-  
Big Fire Pinot Noir, Oregon '21

## Third Course Choice of

Pan Seared Diver Scallops, Bacon and Pesto Risotto, Grilled Jumbo  
Asparagus, Lobster Creole Cream

Lagar De La Santina, 100% Albarino, Spain '20

Beef Filet Mignon

Mushroom Gnocchi, Rainbow Swiss Chard, Cowboy Compound Butter  
Decoy, Cabernet Sauvignon, Sonoma Coast, CA '21

Wood Fired Main Lobster Tail

Lemon Butter and Parsley Risotto, Roasted Broccolini

Vanilla Bean Beurre Blanc

Chalk Hill Chardonnay, California '23

Braised Lamb Shank

Truffle and Herb Mash, Moroccan Spiced Baby Carrots  
Louis Bernard, Cotes du Rhone, Grenache Syrah, France '23

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## Fourth Course

Chocolate, Strawberry and Champagne Entremet with a  
Praline Crunch

Fantini Sangiovese, Abruzzo Italy '22

Blood Orange and Cardamon Tartlet  
Vanilla Crust, Saffron Whipped Cream  
La Marca Prosecco, Italy NV

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**Call (251)224-6510 for Reservations**

